

Small Plates

Grilled Portuguese Octopus -GF 15

*Chorizo, Caramelized Pepper Brulee,
Ancho Corn Tortilla Crisps and Chimmichurri*

Chicken Lumpia Shanghai 13

*Ground Chicken, Scallion, Water Chestnuts and Carrot
Spring Rolls with Citrus Jalapeño Ponzu Sauce*

Scallops and Watermelon -GF 18

*Pan Seared Diver Scallops,
Compressed Watermelon, Charred Florida Corn,
Avocado Coulis and Pickled Red Onion*

Coconut Shrimp 14

Baby Arugula and Roasted Pineapple Rum Dip

“B.L.T.” 13

*Slab Bacon, Granny Smith Apple, Shaved Radish, Pickled Mustard Seeds, Micro Sorrel Lettuce
and Baby Tomatoes on Focaccia with Black Pepper Mayo*

Soups & Salads

Soup du Jour

Cup 4.50 Bowl 6

Pass Club Signature Soup 9

*Fresh Gulf Shrimp and Caramelized Onions
in Rich Shellfish Broth Finished with Sherry, Saffron
and Cream then Gratinéed with Baguette Croutons
and Muenster Cheese*

Blackened Shrimp & Arugula-GF 18

*Tossed in Key Lime Vinaigrette with Kumquats,
Teardrop Peppers, Shaved Radish, Carrot,
Macadamia Nuts and Feta Cheese*

Bistro Salad-GF 6.50

*Local Mixed Greens, Cucumbers, Tomatoes, Carrot,
Radish & Sherry Shallot Vinaigrette*

Caesar Salad Petite 5.50 / Full 8

*Hearts of Romaine, Herb Croutons,
Shaved Parmesan, Anchovies & Blistered Tomatoes*

Baby Iceberg Wedge-GF

Petite 6 / Full 9

*Applewood Smoked Bacon, Tomato, Red Onion,
Crumble Goat Cheese and Hard Boiled Egg
Drizzled with Blue Cheese Dressing*

Sandwiches

“Damfino” Fish Sandwich - MP

Prepared Blackened, Grilled or Crispy Fried with Cole Slaw & Choice of Remoulade or Tartar

Hand Formed Black Angus Beef Burger 15

*U.S.D.A. Prime Chuck, Short Rib, & Brisket Blend
Choice of Cheese on a Toasted Brioche Bun with French Fries*

Burger Add-Ons

*Cage Free Fried Egg \$2, Applewood Smoked Bacon \$3,
Caramelized Onions \$1, Sautéed Wild Mushrooms \$1*

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs,
or seafood may increase the risk of food borne illnesses.*

Entrées

GF=Gluten Free

Mahi-Mahi Fish and Chips 32

*Panko Crusted or Bronzed, French Fries, Vegetable Slaw,
Shrimp Hush Puppies and Choice of Cocktail, Remoulade or Tartar Sauce*

Cashew Chicken and Rice 24

*Fresh All Natural Stir Fried Chicken Thighs tossed in a
Sweet Hoison Sauce with Toasted Cashews and Napa Cabbage Medley over Siracha Fried Rice*

Grilled Ora King Salmon -GF

8oz/36 5oz/28

Roasted Poblano-Chorizo Risotto, Chayote Prickly Pear Slaw and Avocado Lime Mousse

Pan Seared Florida Black Grouper - GF 8oz/38 5oz/29

Forbidden Black Rice, Grilled Summer Vegetables and Coconut Rum Butter

Pan Seared Diver Scallops - GF 34

*Warm Baby Arugula, Pickled Pineapple, Demi-Sec Crimson Grapes,
Quinoa, Spiced Valencia Almonds and Pink Grapefruit Lemongrass Vinaigrette*

Steak Frites - GF 25

Marinated Skirt Steak, Truffled Pommes Frites, Béarnaise & House Made Steak Sauce

Black Angus Filet Mignon - GF

8oz/44 5oz/33

Savoyard Potatoes, Warm Baby Heirloom Tomato Salad and Saba Drizzle

Spring Lamb - GF

8oz/42 5oz/31

*Grilled Rack of Domestic Lamb, Crispy New Potatoes,
Pass Club Garden Rosemary Mint Chimichurri, English Peas and Carrots*

Fried Chicken Platter 21

Butter Steamed Broccoli, Mashed Potatoes and Roasted Chicken Gravy

Build Your Own Noodle Bowl

Yakisoba Noodles tossed with Julienne Vegetables in a Coconut Red Curry Sauce

Ora King Salmon 28 / All Natural Chicken Breast 22 / Key West Pink Shrimp 24

Executive Chef - Michael Kocinski

Boca Bay Pass Club is dedicated to sourcing the finest local and sustainable products available. Some of our partners are; Bell & Evans Farms Poultry, Meyer Ranch Beef, Myakka City Farm and Saint John's Family Farm.